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Mimi's CafeŽ Carrot Raisin Bread It's dark, moist and delicious. And it comes in a bread basket to your table at this French-themed west coast casual restaurant.

Now the tastiest carrot bread ever can be yours to create at home with a couple of grated carrots, molasses, raisins and chopped walnuts. You'll be baking this one in the oven for at least an hour. That should be enough time to warm up the house and send amazing smells wafting through every room. Line the carpet with newspaper to catch the family drool.

1 1/2 cups all-purpose flour 1 teaspoon

cinnamon

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

1 cup vegetable oil

1 cup plus 2 tablespoons granulated
sugar 3 eggs

1/4 cup molasses

1/2 teaspoon vanilla extract 1 cup
shredded carrot

1 cup raisins

3/4 cup chopped walnuts

Dark, moist carrot bread is a Mimi's Cafe specialty. Now it's yours.

1. Preheat oven to 350 degrees.
2. Combine flour, cinnamon, baking powder, baking soda, and salt in a large mixing bowl.
3. In another bowl, combine oil, sugar, eggs, molasses, and vanilla with an electric mixer. Add shredded carrot and

mix. Add raisins and walnuts and mix well by hand.

4. Pour flour mixture into the other ingredients and stir until combined.

5. Pour batter into two ungreased 8-inch loaf pans. Bake for 60

minutes, or until done.

Makes 2 loaves.